OUR LAYOUTS



Twin Regular

Option 1

From 20 to 32 Guests

2 Long tables along the room



Aperitivo

Option 2

Up to 24 guests

3 smaller tables along one side of the room, with display tables



Square

Option 3

Up to 16 guests

One square table in the middle of the room

TERMS AND CONDITIONS

IN ORDER TO BOOK ANY TABLE:

- Over **10 guests (up to 20 guests)** a holding deposit of **$250** is required
- If the number is **over 20 guests** the holding deposit required is **$500**

Split bills are not available for function group
(Please refer to the management for specific requests)

Our license operating hours:

- For **lunch functions** the room will be available until **3.30pm**
- For **dinner functions** the room will be available until **10pm**

Cancellation
In the unlikely event of a cancellation, **the deposit** of **$250 or $500 will not be refunded** unless the request is made **7 days prior the event date**

Final numbers
Notification of the minimum number of guests attending is required no less than 3 days prior to the function preferably via email or otherwise phone

Please note: Hosts will be charged the total food costs for the confirmed final numbers regardless of a reduction in attendees on the day. we require a confirmation on how many kids will be attending in order to organise specific meals and pricing

Entertainment or audiovisual
The client must advise management of any planned entertainment or audiovisual necessary for the function prior to the day.

UPON BOOKING ANY FUNCTION AT GEPPETTO TRATTORIA YOU ACCEPT THE TERMS AND CONDITIONS



Geppetto TRATTORIA

PRIVATE DINING & EVENTS

FUNCTION BOOKLET

78A Wellington Parade,
East Melbourne, 3002 Melbourne

www.geppettotrattoria.com
contact@geppettotrattoria.com
@geppettotrattoria

FUNCTION ROOM DETAILS



UP TO 32 GUESTS



ANY FUNCTION TYPE



FULLY AIR CONDITIONED

WITH PRIVATE



WAITER



BAR



MUSIC

FUNCTION ROOM IDEAL FOR

Birthdays, Engagements,
Wine Groups, Seminars,
Family Gatherings,
Corporate Meetings

UPSTAIRS ROOM

Geppetto Trattoria offers a private room which can seat up to 32 people. Located on the first floor, the room offers a private bar, private waiters, audio-visual, entertainment options (magician, clown, portraitist, etc. all to be organized by the customer only) and creative decorations of your choice.

Different layouts are adaptable depending on your function's needs; some example can be found (refer to next page)

Depending on availability Geppetto Trattoria can be hired out as full restaurant, which can seat up to 70 over two floors (40 downstairs + 30 upstairs)

SET PRICE MENU

AVAILABLE LUNCH & DINNER

Lunch Special * lunch only
$45 pp

1 MAIN COURSE FROM LUNCH SPECIAL MENU +
1 GLASS OF ITALIAN WINE OR APEROL SPRITZ OR PERONI BEER OR SOFT DRINK

Menu 1 * lunch and dinner
$75 pp

ANTIPASTO AND FOCACCIA +
SELECTION OF 6 MAINS, WITH SALAD FOR THE TABLE +
COFFEE OR TEA

Menu 2 * lunch and dinner
$90 pp

ANTIPASTO AND FOCACCIA +
SELECTION OF 6 MAINS, WITH SALAD FOR THE TABLE +
DESSERT
COFFEE OR TEA

(ADD CHEESE BOARDS FOR $15PP TO ANY MENU)

*Vegetarian, Vegan, Gluten & Dairy Free food options also available upon booking

Note: If you're looking for a tailored menu to suit your function, we will do our best to make that happen to you, upon booking request

KNOW OUR MENU

AVAILABLE ON MENU 1 & 2

ENTRÉE

FOCACCIA
House baked focaccia slice served with black olive tapenade

NINO'S ANTIPASTO *
Grilled prawns, calamari, mushroom arancini, olives, salami, prosciutto, pickles, beef meatballs, bocconcini, grissini and aioli

MAIN COURSE

PORCHETTA E PEPERONATA
GLUTEN FREE
Crispy roasted Murray Valley pork loin served with a white wine reduction, alongside baked peppers, onion and potatoes

GNOCCHI ALLA BOLOGNESE *
GLUTEN FREE OPTIONAL
Housemade potato gnocchi with a slow cooked Wagyu beef mince, tomato, red wine and basil sauce

VITELLO ALL'AVENA
Crumbed veal medallions with rolled oats & lemon zest served with coleslaw & roasted potatoes

FILETTO DI PESCE
GLUTEN FREE
Grilled fish fillet (200g) of the day served with mashed potato & salsa verde

RISOTTO ALLE ZUCCHINE *
VEGETARIAN, GLUTEN FREE
Creamy zucchini risotto with sweet green peas and goat's cheese

FETTUCCINE AI FUNGHI *
VEGETARIAN | GLUTEN FREE OPTIONAL
Fettuccine with sauteed mushrooms, parsley, cream and pecorino cheese

***VEGAN AND VEGETARIAN OPTIONS AVAILABLE**